



All-Day Menu

BREAKFAST

Served from 7am-3pm every day.

LUNCH

Served from 11am-6pm every day.

DRINKS & DESSERT

Served until late every day.

v: vegetarian | **vg**: vegan | **p**: pescatarian
df: dairy-free | **gf**: gluten-free

All-Day Drinks

Served every day.

HOT & COLD DRINKS

DRIP COFFEE	4	MATCHA LATTE	6
AMERICANO	4	COLD BREW	5
ESPRESSO	4	HOT / ICED TEA	4
CORTADO	5	SODA	4
CAPPUCCINO	5	BOTTLED WATER	12
CAFÉ LATTE	6	still or sparkling	

JUICES & SHAKES

choice of almond or oat milk for any smoothie

FRESH-SQUEEZED JUICE	5
orange or grapefruit	
KALE KICKSTARTER JUICE vg gf df	14
cucumber, kale, apple, lemon	
DATE SHAKE vg gf df	14
medjool dates, frozen banana, oat milk	

Breakfast

Served from 7am-3pm every day.

CROISSANT v	7
house preserves	
YOGURT & GRANOLA v gf	11
savory granola, coconut, honey	
OATMEAL v	12
bananas, maple, cinnamon	
choice of oat, almond or whole milk	
AVOCADO TOAST v	16
parmesan, pickled fresnos	
+egg 2	
BREAKFAST BURRITO	15
hash browns, shiitake, squash, bacon, egg	
CROQUE MADAME	16
mornay, french ham, comte	
TRADITIONAL BREAKFAST	19
two eggs, bacon, hash browns, pullman toast	
SUB: impossible sausage	

Lunch

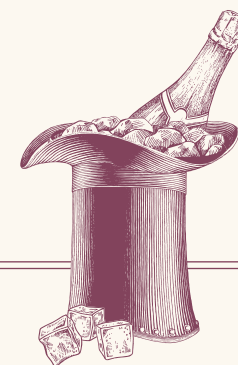
Served from 11am-6pm every day.

GIN MARINATED OLIVES vg gf rosemary, orange	9
CHEESE PLATE rotating selection, honey comb, marcona almonds	21
SMOKED TROUT RILLETTES p gf lemon zest, truffle chips	21
CUCUMBERS & AVOCADO p gf green goddess, mint, bottarga	17
PALICOB gf romaine, chicken, egg, bleu cheese, tomato, bacon	21
PALICLUB df turkey, lettuce, tomato, bacon, egg, mayonnaise	17
* BURGER lettuce, red onion, tomato, special sauce SUB: impossible burger +2	17

Dessert

Served until 10pm every day.

OLIVE OIL CAKE v rosemary, marmalade	10
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JOIN US FOR

Happy Hour

3PM-6PM MONDAY-FRIDAY

BAR SNACKS, COCKTAILS,
AND GOOD TIMES UNTIL 10PM NIGHTLY

Ask your friendly server or bartender
about our Weekly Happenings!

Cocktails

Cocktails are \$18 each. Mocktails are \$16 each.

HYDE PARK GIMLET

ford's gin, lime, apricot, cinnamon

BLOOD ORANGE COSMO

grey goose vodka, blood orange, lime, cranberry bitters

NAP IN THE AFTERNOON

olmeca altos reposado tequila, st. germain, benedictine, orange bitters, bubbles

BRAZILIAN WAX

rum, cachaca, passionfruit, vanilla, banana, lime, citrus bitters, nutmeg

THE NEXT LEVEL

bourbon, mal bien mezcal, china china, yellow chartreuse, boker's bitters

FENG SHUI

gin, campari, lychee, lemongrass, thai basil, lemon

ESPRESSO MARTINI (available NA)

vodka, cold brew liqueur, orgeat*, espresso

FLAMENCO ROSA

olmeca altos plata tequila, campari, aperol, pamplemousse, orgeat*, pineapple, lime

HOTEL INTERNACIONAL

bacardi reserva ocho, mal bien mezcal, apricot, pineapple, agave, lime, jalapeno

WORLD FAMOUS

rye, benedictine, bitter bianco, angostura bitters

PENICILLIN

blended scotch, ginger, honey, lemon, islay scotch

HIBISCUS MARGARITA (available NA)

olmeca altos reposado tequila, ginger, hibiscus agave, clove, cinnamon, lime

HOUSE SPRITZ

aperol, passionfruit, amaro angeleno, bubbles

LIMONE SPRITZ

malfy limone gin, limoncello, lemon, bubbles

Wine & Beer

SPARKLING

PROSECCO

14 / 56

Bisot Jeio Brut, Veneto, Italy NV

ROSÉ

15 / 60

Lucien Albrecht Crémant, D'Alsace Brut, France NV

CHAMPAGNE

90

Charles Le Bel Inspiration 1818 Brut, Champagne, France NV

ROSÉ

ROSÉ

15 / 60

Triennes, Provence, France 2023

WHITE

PINOT GRIGIO

14 / 56

Zenato delle Venezie, Veneto, Italy 2023

CHARDONNAY

16 / 64

Morgan Highland, Santa Lucia Highlands, California 2023

SAUVIGNON BLANC

18 / 72

Sinegal Estate, Sonoma, California 2022

Wine & Beer

RED

TEMPRANILLO

14 / 56

Berceo, Rioja, Spain 2023

PINOT NOIR

16 / 64

Averaen, Willamette Valley, Oregon 2023

CABERNET SAUVIGNON

18 / 72

Dry Creek Vineyard, Dry Creek, California 2021

BEER

MILLER HIGH LIFE 12oz

5

Milwaukee, WI

BARRIEHAUS 'TAMPA EXPORT' LAGER 16oz

10

Tampa, FL

Inquire with your server for our seasonal offering.